GAS DEEP FAT FRYERS
900 Series

TYPE: 9FRI/G415, 9FRI/G610, 9FRI/G815

User manual

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1. General information

Read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.

Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.

This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the power supply by qualified personnel only.

All personnel in charge of using this appliance should be specifically trained in its operation.

In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested in this manual should be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.

Failure to comply with the above may jeopardise the appliance's safety.

1.1 Symbols used in the manual

This symbol informs about a situation where a safety risk could be imminent. The instructions provided are mandatory in order to prevent injury.

This symbol informs about the right way to act in order to prevent bad results, damage to the appliance, or hazardous situations.

This symbol informs about tips and hints that help the user to get the best performance out of the appliance.

This symbol informs about a function that should be taken into account for self-control purposes.

1.2 Symbols used on the appliance

This symbol on a part warns the user that there are electrical terminals behind it. Therefore, the concerned part should only be removed by qualified personnel.

1.3 Checking correspondence between the appliance and the manual

The rating plate of the appliance shows its serial number. If the manuals are missing, it is possible to order new ones from the manufacturer or your local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely

Being an appliance designed for professional use only, it should be operated by qualified personnel exclusively. Never leave the deep fat fryer unattended while in operation.

Cooking with old and filthy oil is a safety risk; make sure that you always use fresh or purified oil.

Foodstuffs to be fried should always be as dry as possible. Cooking foodstuffs with high moisture content causes oil to foam and overflow.

Do not try to fry too much food at the same time. The maximum recommended quantity to be fried at the same time is about half of the basket capacity.

If oil level approaches the minimum level line marked on the side panel of the tank, pour some more oil into the tank until you reach the maximum level. If you should need to add oil while the appliance is in operation, use cold oil and pour it into the tank very carefully. In this way, you will prevent oil from splashing (fire hazard). In any case, do not mix large amounts of fresh and old oil or fat because fresh oil will spoil much faster when in contact with old oil.

Too little oil in the tank may result in overheating.

Never leave the deep fat fryer on without oil in the tank! Should this happen accidentally, the safety thermostat will turn off the appliance.

Do not move the appliance while hot.

IF OIL SHOULD CATCH FIRE, NEVER USE WATER TO EXTINGUISH IT.

2.2 Safety instructions in the event of a fault

Always keep the lid close at hand, in an easily accessible place.

Should oil catch fire, use the lid as first extinguishing means and then smother the fire with a fire blanket.

In the event of a fault or malfunction, switch off the appliance and call the service.

If an emergency occours, turn off the gas shut off valve on the gas supply line.

2.3 Additional prohibitions (hazardous procedures)

Never tamper with the seals on the adjusting screws that are found on the gas valves

2.4 Disposing of the appliance

This appliance was built by using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance and all its packaging materials, strictly follow all local regulations in force in the place where it is installed. Packaging materials should be divided according to the type and delivered to a specific collection site. Ensure compliance of applicable environmental protection regulations.

3. Functional description

3.1 Application of the appliance

The deep fat fryer is intended to cook fresh or deep-frozen products and to fry half-cooked products continuously.

3.1.1 Prohibited use/Use for unintended purposes

The deep fat fryer is not designed for use as a bain-marie or pasta cooker.

The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such cases the warranty shall be null and void.

3.2 Construction

Exterior finish and adjustable feet are all AISI 18/10 stainless steel.

Tanks are stainless steel type AISI 18/10 with cool zone and foam area.

Worktops are pressed and have rounded corners.

3.3 Operating principle

Oil is heated up to the desired temperature by means of tubular steel burners fitted outside the tank. Burners can withstand both mechanical and thermal stress. The pilot flame and the burners are fitted with fixed nozzles.

Oil temperature can be selected between 110°C (212°F) and 190°C (374°F) and intermediate values.

The easiest way to cook foodstuffs is to fry them in the frying baskets supplied with the appliance.

The deep fat fryer is equipped with a safety thermostat that stops gas flow in the event that oil temperature exceeds 230°C (446°F) for whatever reason.

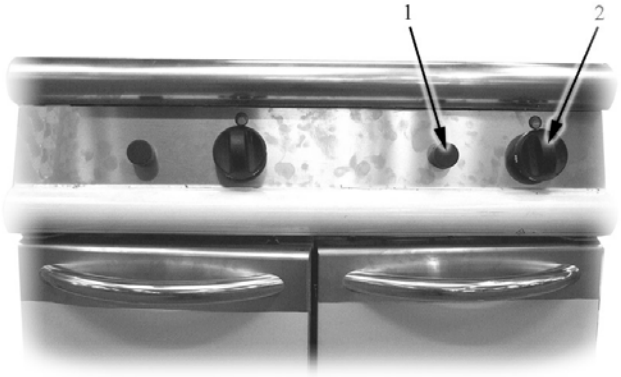


Fig. 1

Controls for deep fat fryers 9FRI/G415,9FRI/G610 AND 9FRI/G815

1. Ignition button
2. Thermostat knob

4. Operating instructions

4.1 Prior to use

4.1.1 Preparing the appliance for use

Before cooking food for the first time, we recommend cleaning the appliance --and especially the tanks-- thoroughly. Remove all packaging materials and adhesive films from the deep fat fryer very carefully. Clean the deep fat fryer using hot water.

Drain cleaning water from the tank (see chapter *"Emptying the tank"* further below). Wipe the appliance dry with a clean cloth.

All stainless steel parts should be cleaned using a detergent free from abrasive substances and specifically suited to clean steel surfaces.

Never use water jets to clean the appliance.

4.2 Using the appliance

4.2.1 Filling the tank with oil

First of all, check the drain valve lever is closed.

Fill the tanks with good quality deep-frying oil up to the maximum level mark. To find out tank capacities, refer to the *"Technical specifications table"* at the end of this manual.

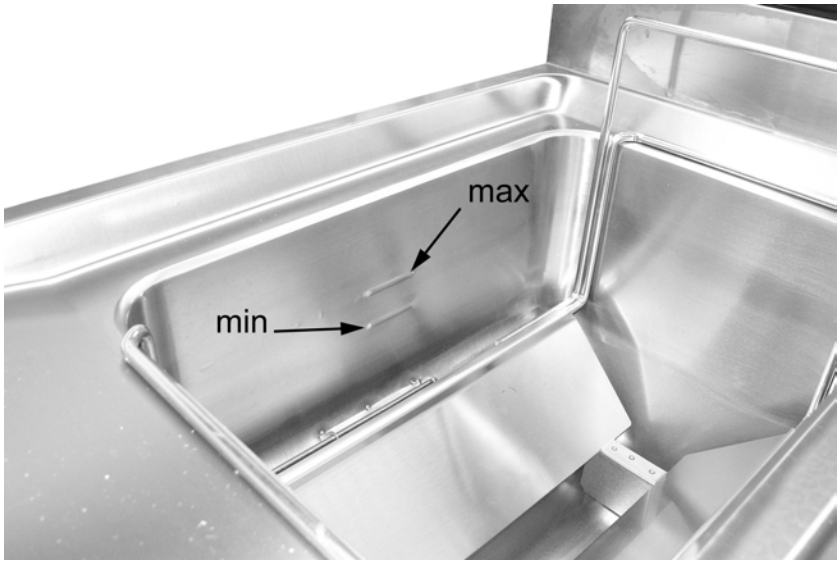


Fig. 2

Use liquid deep-frying oil only.

If you should use solid fat to fry, melt it in a separate pan before using it to avoid overheating the heat exchanger, which could result in a fire hazard.

During normal operation, oil level should always be kept between the maximum and minimum level marks.

It is dangerous to use the deep fat fryer when oil has dropped below the minimum level because this may cause a fire hazard.

To find out the amount of oil you need to add to reach the maximum level when oil is at the minimum level, refer to the *"Technical specifications table"* at the end of this manual.

4.2.2 Pilot flame ignition

Push the knob and turn it towards the left to the position shown as item 2 in Fig. 5 . Press and hold down the knob and at the same time push the ignition button (item 1 in Fig. 1). After lighting the pilot flame, hold the knob down for 15-20 seconds to allow the thermocouple to heat. If the pilot flame goes out, repeat the lighting process.

Proper pilot flame ignition can be checked through the inspection hole provided for that purpose.

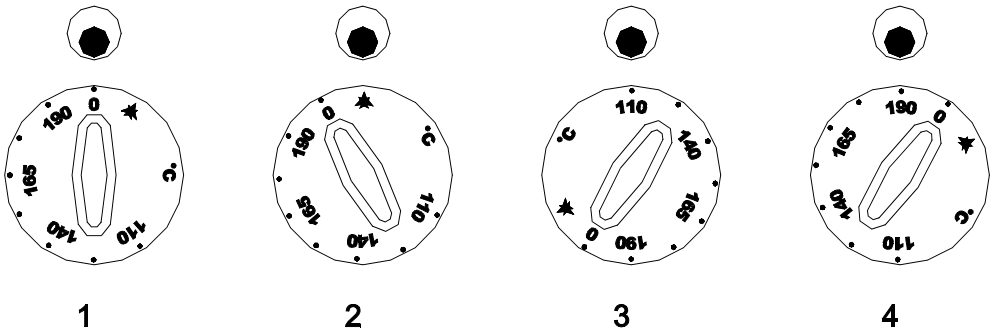


Fig. 5

1. OFF position
2. Pilot flame ignition

3-4. Temperature control range

4.2.3 Main burner lighting

To light the main burner, exercise a slight pressure and turn the knob to the position corresponding to the desired temperature (item 3-4 in Fig. 5). Oil temperature will be kept at the set value by means of a thermostat that automatically turns the main burner on and off.

4.2.4 Frying

Prior to frying, remove as much moisture as possible from the foodstuffs with a twofold purpose: to prevent oil from overflowing due to foam build-up and to avoid excessive hot oil splashes. Total weight of product to be cooked should not exceed 1.5 kg in 10-litre tank (model 9FRI/G610), 2.5 kg in 15-litre tank (model 9FRI/G415 e 9 FRI/G815).

- Use the thermostat to set the desired cooking temperature; the ideal temperature is 180°C (356°F).
- Place the products into the basket; fill the basket to 1/3 or 1/2 - maximum load - of its full capacity (don't exceed the recommended load).
- Shake frozen products well before dipping them into the oil.
- Lower the basket into the oil.
- When product is ready, lift the basket and hang it from the basket support to allow excess oil to drip away.

Always monitor oil quality during operation. Overused oil can be recognized by its typical dark colour, viscosity and tendency to smoke even at low temperatures (in these conditions it is necessary to replace the oil).

Never leave the appliance unattended while in use.

4.2.5 Switching off the appliance

To turn off the main burner, turn the knob towards the right to the position shown item 2 in Fig. 5: only the pilot flame will remain lit. Exercise a slight pressure and turn the knob to the position shown item 1 to extinguish the pilot flame too.

4.2.6 Safety thermostat

This appliance is equipped with a safety thermostat. Should oil temperature exceed the maximum value, i.e. 230°C (446°F), gas supply flow will be automatically shut off to prevent oil from overheating to such an extent that there may be a fire hazard or that poisonous fumes may be produced. This is a safety feature that protects the appliance when a component breaks down or the fryer is used against the instructions (too little oil in the tank, using solid fat without melting it first, using oil that is dirty and/or too old).

If the safety thermostat trips, proceed as follows:

1. wait for a few minutes so that oil temperature drops below 180°C (356°F);
2. reset the safety thermostat as follows:
   - open the doors;
   - press the small red reset button (item 2 in Fig. 6) until you hear a metal click;

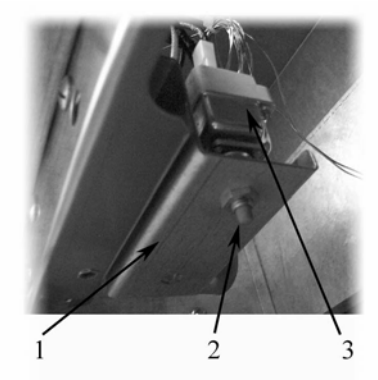


Fig. 6

1. Support square of the safety thermostat
2. Small reset button
3. Safety thermostat

3. filter or change used oil or add oil to the maximum level mark;
4. switch on the appliance.

If the safety thermostat trips again, call the technical support service.

4.2.7 Emptying the tank

Empty the tank every day to clean it and to filter oil with the purpose of removing any frying residues. Give utmost attention to this operation, which should not be carried out before oil temperature has dropped to 100°C (212°F).

Empty the tank as follows:

1. Open the doors;
2. place the oil drain pan beneath drain valve;
3. turn the lever to open the drain valve.

4.3 After-use care

4.3.1 Cleaning

Before cleaning, turn off the appliance and disconnect power supply to it by switching off the safety switch located upstream of the appliance.

Wait until the deep fat fryer has cooled down before you start cleaning it.

Drain all oil from the tank, see chapter *"Emptying the tank"* further above.

General information

The main causes for stainless steel wear or corrosion are:

- using abrasive or acid detergents, especially chlorine-based products such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a cleaning product, make sure it does not corrode stainless steel (see also paragraph *"Routine cleaning"* below);
- stagnation of ferrous deposits (such as those created by rust dissolved in the water flowing through the piping, especially after the appliance has remained idle for some time). Therefore, avoid such stagnation. Do not use wire wool pads to remove the most stubborn food residues. Use, rather, pads or spatulas made of stainless steel or softer, non-ferrous materials;
- stagnation of substances having acid components such as vinegar, lemon juice, sauces, salt, etc. Avoid prolonged contact of the stainless steel parts of the appliance with those substances. The evaporation of saline solutions over the surfaces of the appliance is particularly harmful to them.

Routine cleaning

Cleaning the appliance thoroughly on a daily basis is the key to keep it in perfect working condition and prolonging its life. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed further above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. If the deep fat fryer is very dirty, use a Scotch-BriteTM type synthetic scrub sponge. Rinse it off with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.

In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from the tank's sides and bottom.

Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

Stains and abrasions on the steel surface

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

Rust

If you need to remove rust stains, contact manufacturers of industrial detergents to find a suitable product. Industrial descaling products can also be used to that end. After using the descaler and rinsing off the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds left on the surface.

4.3.2 Idle period

If the appliance will remain idle for a certain period of time, clean it and wipe it dry first, and then apply a film of a suitable product (such as vaseline oil spray or similar products) to protect it.

Turn off the safety switch fitted outside the appliance to shut off power supply to it.

4.3.3 Periodic maintenance

Only qualified personnel are allowed to carry out service and maintenance operations.

The following maintenance operation should be carried out at least once a year:

- checking for proper operation of all control and safety devices;
- checking combustion, i.e.:
  1. ignition;
  2. combustion safety;
  3. checking for proper operation throughout the ON-OFF-ON control range;

We recommend signing a service agreement providing for at least one check-up a year.

5. Installation

5.1 General information

The manufacturer cannot be held liable for any injuries to persons or damage to property resulting from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases the warranty shall be null and void.

Installation, maintenance, connection to gas supply and start-up should all be performed by an authorised installer who must ensure compliance with all applicable safety regulations in force in the location where the appliance is being installed.

5.1.1 Regulatory installation conditions

We remind you that all appliances installed in public assembly buildings must meet the requirements specified below. The appliance must be both installed and serviced in compliance with all applicable rules and legal regulations in force, namely:

- safety regulations on fire hazard and panic in public assembly buildings.
- general regulations applicable to all appliances;
- systems burning combustible gas and liquefied hydrocarbons.

Then, follow the specific regulations according to the type of gas being used.

- heating, ventilation, refrigeration, air conditioning, and generation of steam and hot water for sanitary use;
- installation of foodservice cooking appliances;
- specific regulations applicable to each type of public assembly building (hospitals, shops, etc.).

5.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, if possible under an exhaust hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted. The amount of air required for combustion is shown in the *"Technical specifications table"* at the end of this manual, under "Air required for combustion".

In compliance with applicable installation regulations in force, our appliances belong to the type shown under "Construction type" in the *"Technical specifications table"*.

5.3 Possible environmental interference

If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures should be taken to keep such walls undamaged. Either apply a coating over the wall to insulate it against radiative heat or keep a minimum clearance of 150 mm from the back of the appliance. The contact is possible on the sides.

5.4 Storage

If the appliance is stored in a warehouse where room temperature is below 0°C (32°F), it should be warmed up to at least +10°C (50°F) before switching it on.

5.5 Unpacking the appliance

Prior to installation, remove all packaging materials from the deep fat fryer. Some parts are wrapped in adhesive film, which should be thoroughly removed. Remove any glue traces left on the surfaces of the appliance using a suitable non-flammable solvent. Absolutely avoid using abrasive substances.

5.6 Disposing of packaging materials

All packaging materials should be disposed of in compliance with the local regulations in force where the appliance is installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Please abide by environmental protection regulations.

Check the safety thermostat has not started because of the low temperature, if not re-activate it (see section “Safety Thermostat”).

5.7 Positioning

Level the appliance using a bubble level. The height (141mm to 200mm) can be regulated by turning the adjustable feet.

5.8 Connecting gas supply

This appliance is designed to burn natural and liquid gas. To find out the category to which this appliance belongs in the country where it is installed, please refer to the table below.

Table 1: gas categories and pressure values

COUNTRY	APPLIANCE CATEGORY	GAS	RATED PRESSURE (mbar)	MINIMUM PRESSURE (mbar)	MAXIMUM PRESSURE (mbar)
Belgium France	II2E+3+	G20	20	17	25
		G25	25	17	30
		G30	28	25	35
		G31	37	25	45
Spain Great Britain Ireland Greece	II2H3+	G20	20	17	25
		G30	28	25	35
		G31	37	25	45
Italy Italian Switzer-land Portugal	II2H3+	G20	20	17	25
		G30	30	25	35
		G31	37	25	45
Austria German Swit-zerland	II2H3B/P	G20	20	17	25
		G30	50	42.5	57.5
		G31			
Germany	II2ELL3B/P	G20	20	17	25
		G25			
		G30	50	42.5	57.5
		G31			
Finland	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Denmark	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Sweden	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			
Luxembourg	I2E	G20	20	17	25
Netherlands	II2L3B/P	G25	25	20	30
		G30	30	25	35
		G31			
Norway	I3B/P	G30	30	25	35
		G31			
Hungary	II2HS3B/P	G20	25	20	33
		G25.1			
		G30	30	25	35
		G31			
Czech Republic	II2H3B/P	G20	20	17	25
		G30	30	25	35
		G31			

The appliance should be connected to the gas supply by means of metal tubing --either rigid or flexible-- having a proportionate diameter (see *"Technical specification table"* at the end of this manual). When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve/regulator and jeopardise its operation. Instead, interpose a seal gasket suitable for use in gas systems. Do not forget to fit a shutoff valve on the gas supply line upstream of the appliance, which should be closed whenever the appliance is not in operation. Operating pressure values are shown on the rating plate and in the previous *"Table 1: gas categories and pressure values"*

Once connection to the gas supply is completed, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).

5.8.1 Checking gas supply pressure after installation

Gas supply pressure can be measured with a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum subdivision 0.1 mbar) or a digital pressure gauge. Proceed as follows:

- open the doors;
- unscrew the screw (item 1 in Fig. 12) on the pressure port (item 2);

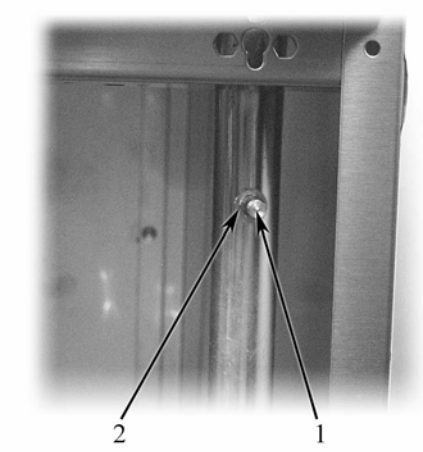


Fig. 12

1. Sealing screw
2. Pressure port

- place the pressure gauge;
- switch on the appliance as described in the user's manual;
- check supply pressure;
- if the measured pressure value is within the range shown in *"Table 1: gas categories and pressure values"* further above, the appliance can be started up. Otherwise, contact the gas utility company;
- remove the pressure gauge;
- replace the sealing screw (item 1 in Fig. 12);
- check for leaks (see chapter *"Connecting gas supply"* further above);

5.8.2 Gas technical specifications

The appliance should be started up at its rated power using the nozzle shown in the *"Table 2: Specifications for the burners, nozzles and settings"* below. All the nozzles required are provided in a small bag together with the appliance. The nozzles of the main burners are marked in hundredths of mm, while those of pilot flames have a reference number.

Table 2: Specifications for the burners, nozzles and settings

		9FRI/G 415	9FRI/G 610	9FRI/G 815
Rated power (kW)		13	9,5 + 9,5	13 + 13
Minimum output (kW)				
Natural gas consumption (m³/h)	G20	1,37	2,01	2,74
	G25	1,60	2,33	3,20
	G25.1	1,60	2,34	3,20
Liquid gas consumption (kg/h)		1,01	1,48	2,02
Town gas consumption (m³/h)	G110			
	G120			
G20 20 mbar				
Rated pressure (mbar)		20		
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame	27·2	27·2 x 2	27·2 x 2
	Max.	210 x 2	170 x 4	210 x 4
	Min.			
Primary air distance (mm)		20	20	20
G25 20 mbar				
Rated pressure (mbar)		20		
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame	27·2	27·2 x 2	27·2 x 2
	Max.	245 x 2	195 x 4	245 x 4
	Min.			
Primary air distance (mm)		20	20	20
G25 25 mbar				
Rated pressure (mbar)		25		
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame	27·2	27·2 x 2	27·2 x 2
	Max.	230 x 2	185 x 4	230 x 4
	Min.			
Primary air distance (mm)		20	20	20
G30/31 28/37 mbar				
G30/31 30 mbar				
G30/31 30/37 mbar				
Rated pressure (mbar)		28 / 30 / 37		
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame	16·2	16·2 x 2	16·2 x 2
	Max.	130 x 2	110 x 4	130 x 4
	Min.			

Table 2: Specifications for the burners, nozzles and settings

		9FRI/G 415	9FRI/G 610	9FRI/G 815
Primary air distance (mm)		10	5	10
G30/31 50 mbar				
Rated pressure (mbar)			50	
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame	16·2	16·2 x 2	16·2 x 2
	Max.	115 x 2	100 x 4	115 x 4
	Min.			
Primary air distance (mm)		5	0	5
G20 25 mbar				
Rated pressure (mbar)				
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame			
	Max.			
	Min.			
Primary air distance (mm)				
G25.1 25 mbar				
Rated pressure (mbar)				
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame			
	Max.			
	Min.			
Primary air distance (mm)				
G110 8 mbar				
Rated pressure (mbar)				
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame			
	Max.			
	Min.			
Primary air distance (mm)				
G120 8 mbar				
Rated pressure (mbar)				
Reduced pressure (mbar)				
Nozzles (1/100 mm)	Pilot flame			
	Max.			
	Min.			
Primary air distance (mm)				

5.8.3 Checking operation

1. Start up the appliance as described in the user's manual.
2. Check for gas leaks.
3. Check flame stability throughout the whole ON-OFF-ON temperature control range.
4. Check the lighting process along the entire main burner. Check that flames are even.
5. Check for proper operation of the pilot flame. If the pilot flame has been properly adjusted, the flame will wrap around the thermocouple and have a uniform appearance. Otherwise, check that the appropriate nozzle has been fitted.
6. Check that burnt gases come out from the exhausting pipes in a regular manner.
7. Check that there is a good inflow of fresh air.

5.9 Rating plate

The rating plate showing the specifications of the corresponding model is applied in the position shown in the installation and connection drawings and includes the data listed below:

Manufacturer:	
Model:	(see front page)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heating power:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Supply pressure :	
natural gases: G20	(see "Table of gas categories and pressure values" further above)
liquid gases (butane/propane): G30/ G31	(see "Table of gas categories and pressure values"further above)
town gas: G110/G120	(see "Table of gas categories and pressure values"further above)
Gas inlet pipe size:	(see "Technical specifications table")
Supply voltage:	(see the label on the packaging and on the appliance)
Appliance adjusted to use:	

6. Adjustment instructions

6.1 Converting the appliance to burn a different type of gas

To convert (for example) from natural gas to liquid gas, you need to change the nozzles of main burners and pilot flames burners; the appropriate nozzles are shown in *"Table 2: Specifications for the burners, nozzles and settings"* further above.

6.1.1 Replacing the main burner nozzles

- Remove the screw shown as item 2 in Fig. 23 and then remove the air sleeve;

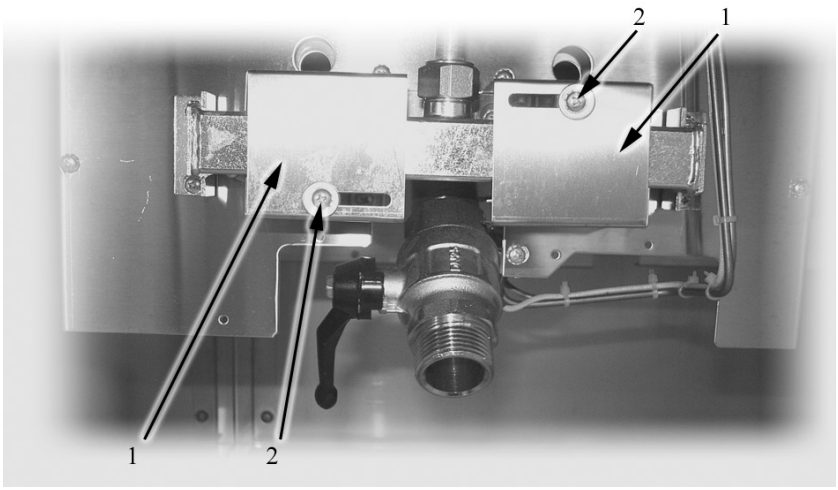


Fig. 23

1. Primary air sleeve
2. Primary air adjusting screw

- remove the nozzle (item 1 in Fig. 24) and replace it with the nozzle shown in *"Table 2: Specifications for the burners, nozzles and settings"*;

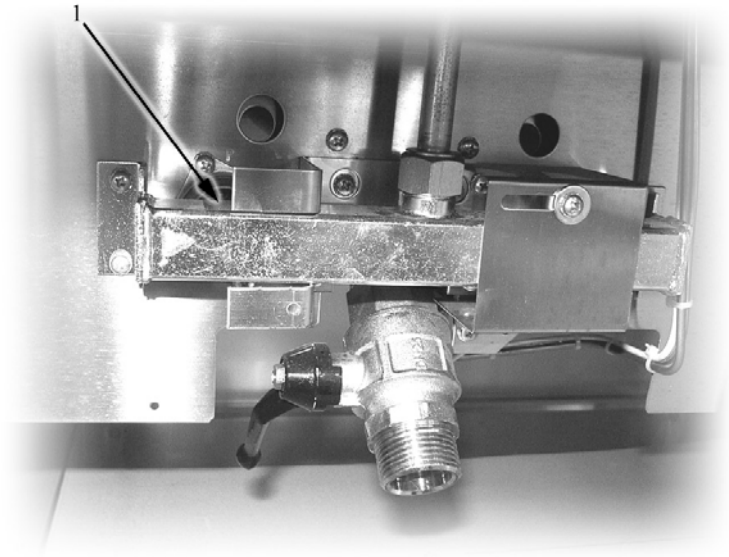


Fig. 24

1. Burner nozzle

After replacing the nozzle, you should adjust primary air (see the following chapter *"Primary air adjustment*).

There is no need to adjust the minimum output as thermostat operation is of the "ON-OFF" type.

6.1.2 Primary air adjustment

To adjust the primary air (item 1 in Fig. 25) loosen the screw shown in item 2 and move the sleeve until you obtain the values indicated in *"Table 2: Specifications for the burners, nozzles and settings"*.

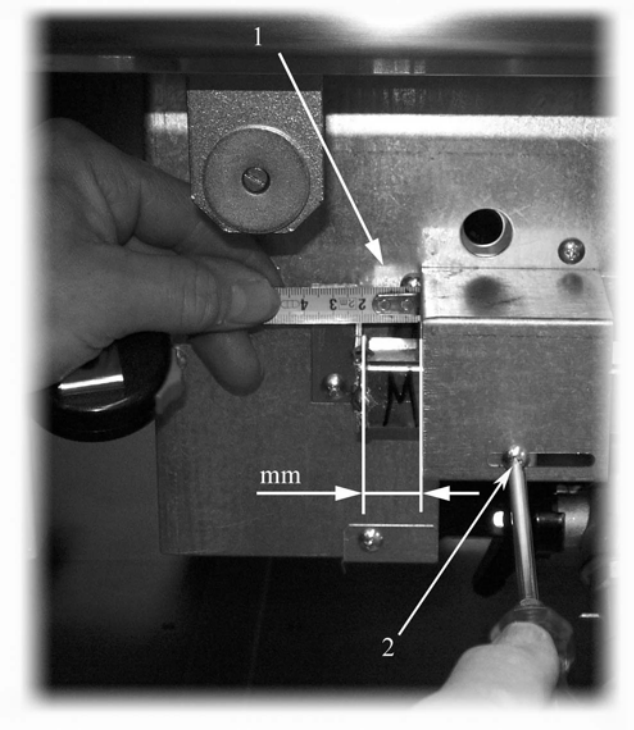


Fig. 25

1. Primary air distance
2. Primary air adjusting screw

6.1.3 Replacing the pilot flame burner nozzle

The pilot flame burner has fixed nozzles and fixed air sleeve. To operate the appliance with other types of gas, you need to replace the nozzle (item 1 in Fig. 28) with the nozzle shown in *"Table 2: Specifications for the burners, nozzles and settings"*, according to the type of gas used. You do not need to adjust primary air.

- Remove the drain valve closing handle lever;
- remove the lower flue box cover by unscrewing the several front screws (item 1 in Fig. 26);

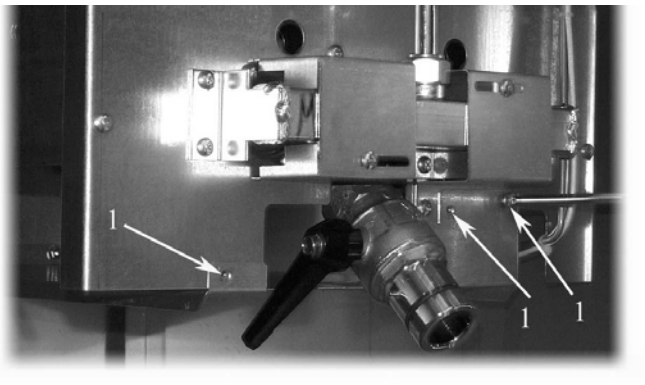


Fig. 26

1. Fixing screws

- temporarily remove the ignition plug by unscrewing the nut;

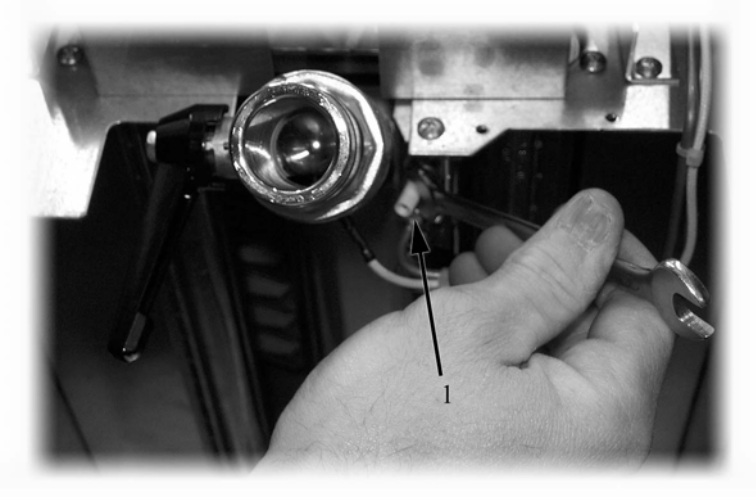


Fig. 27

1. Ignition plug

- replace the pilot flame burner nozzle with a suitable one by unscrewing the nut shown as item 1 in Fig. 28 and using a fixed spanner (wrench) to counterbalance the torsion;

Fig. 28

1. Pilot flame nut

When nozzle replacement is completed, check for proper operation of the appliance (see chapter *"Controllo del funzionamento"* at the end of the previous section *"Installation"*).

7. Troubleshooting

This appliance contains no parts that can be repaired by the user. Maintenance should be carried out by an authorized technician.

TROUBLE	CAUSE	MAINTENANCE	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Pilot flame won't light:	pressure drop in gas pipe;		contact the gas utility company;
	the ignition plug is not securely fixed, or the connection with the cable is wrong;		check the connection;
	ignition plug insulator damaged;		replace it;
	clogged nozzle;		clean the pilot flame nozzle or replace it (see the relative chapter);
	gas valve faulty;		replace the gas valve (see the relative chapter).
After releasing the knob, the pilot flame goes out:	the thermocouple is not sufficiently heated by the pilot flame;	repeat the ignition procedure;	
	thermocouple faulty;		replace it;
	gas valve faulty;		replace the gas valve (see the relative chapter).
	safety thermostat has tripped;	reset the safety thermostat (see the relative chapter).	
Pilot flame stays lit, but main burner won't light:	pressure drop in gas pipe;		contact the gas utility company;
	burner nozzle is clogged;		clean the burner nozzle (see the relative chapter);
	gas valve faulty;		replace the gas valve (see the relative chapter).
The safety thermostat trips:	oil in the tank has dropped below the minimum level;	top the oil up to the rated level;	
	operating thermostat damaged or setting wrong;		replace the operating thermostat (see the relative chapter).
Oil temperature can't be adjusted:	operating thermostat damaged or setting wrong;		replace the operating thermostat (see the relative chapter).

TROUBLE	CAUSE	MAINTENANCE	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Too much foam builds up while frying:	product to be fried has high moisture content;	dry it (see chapter "Frying" in section "Operating instructions");	
	old oil (overused);	change it (see chapter "Frying" in section "Operating instructions");	
	product quantity exceeds the recommended load.		

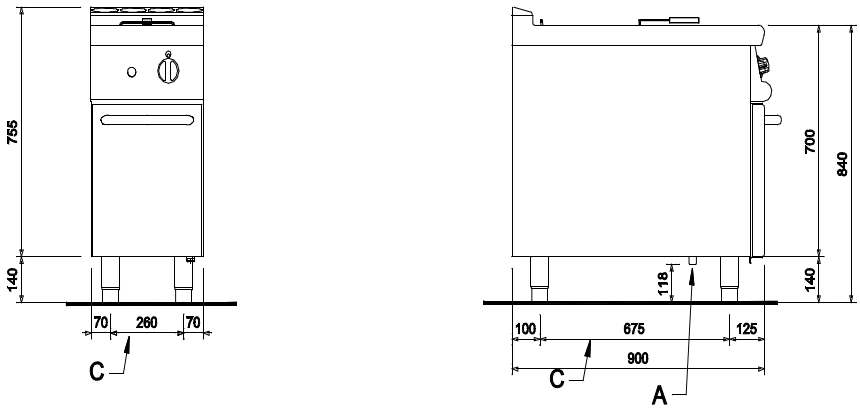
8. Technical specifications

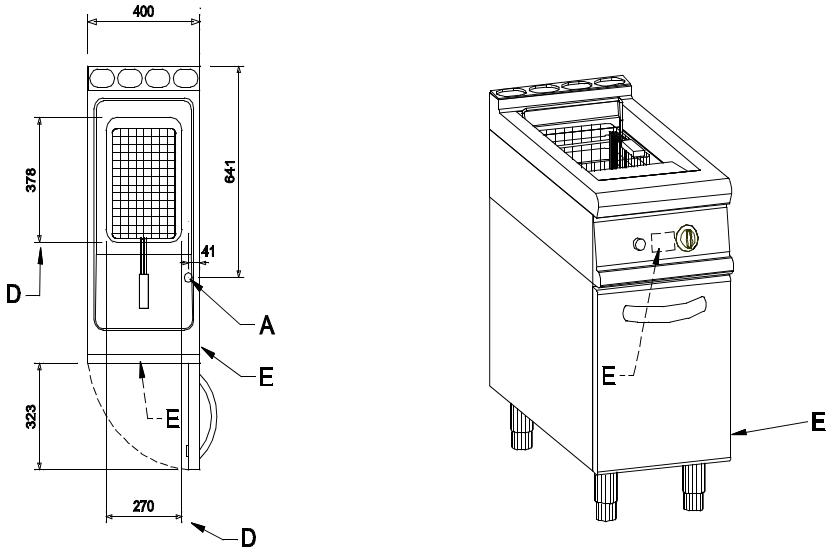
Installation drawing 9FRI/G415.....

Installation drawing 9FRI/G610.....

Installation drawing 9FRI/G815.....

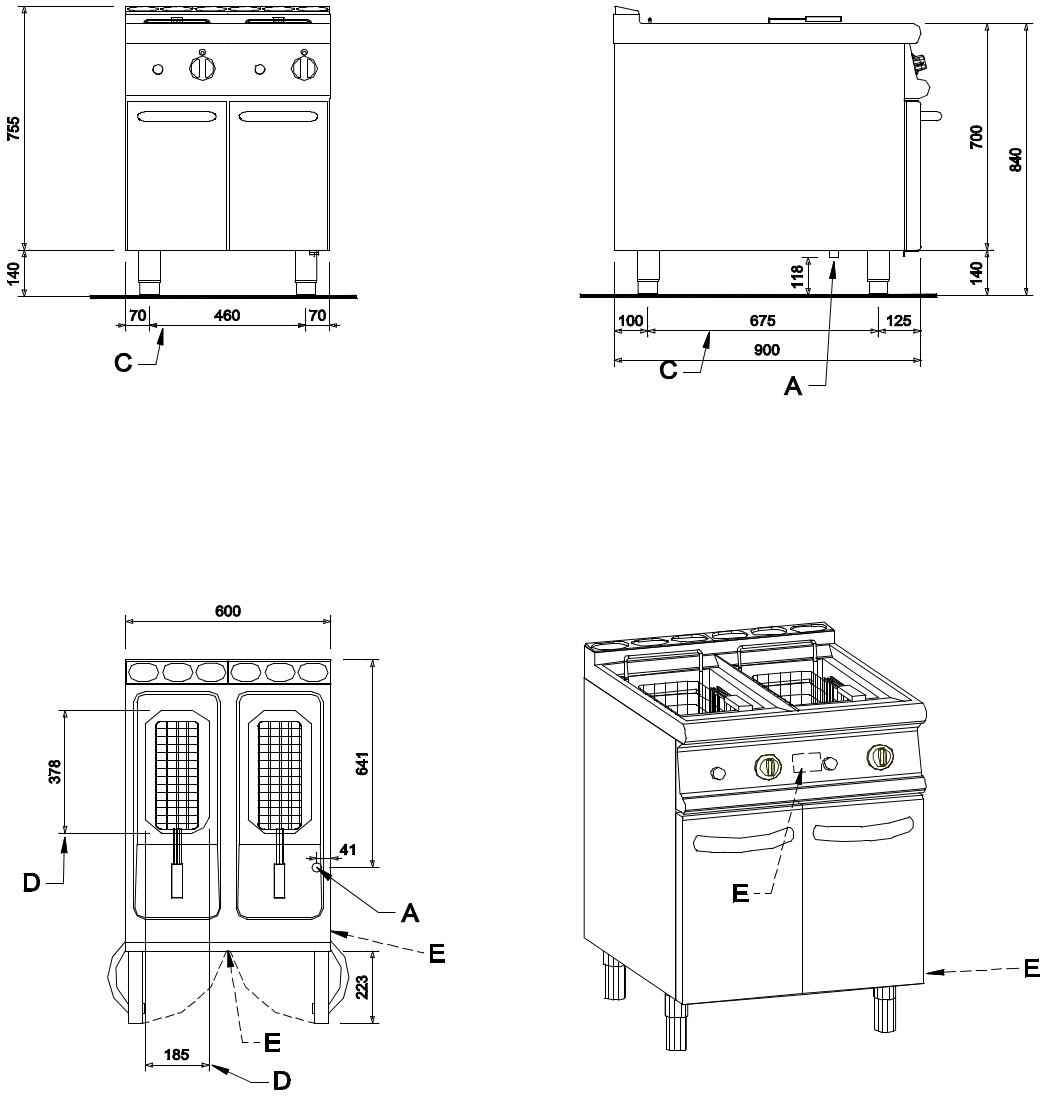
Installation drawing 9FRI/G415





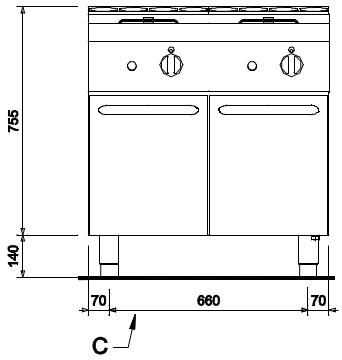
	DESCRIPTION
A	Gas supply
C	Distance between feet
D	Tank dimensions
E	Rating plate

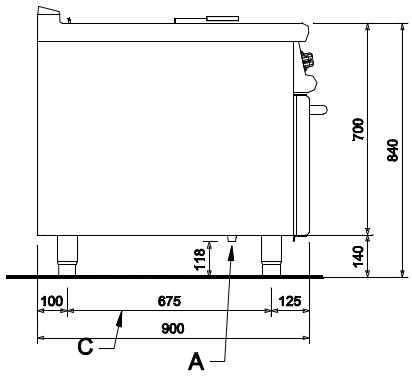
Installation drawing 9FRI/G610

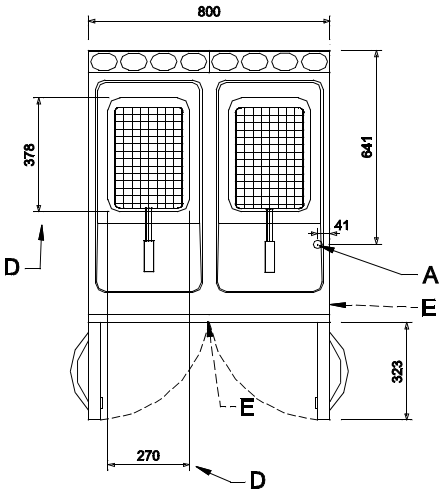


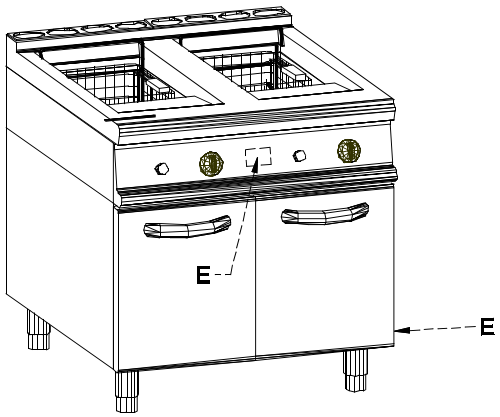
	DESCRIPTION
A	Gas supply
C	Distance between feet
D	Tank dimensions
E	Rating plate

Installation drawing 9FRI/G815









	DESCRIPTION
A	Gas supply
C	Distance between feet
D	Tank dimensions
E	Rating plate

Item	Type	Specification
Volume with package	415	0.54 m³
Volume with package	610	0.76 m³
Volume with package	815	1.02 m³
Total weight	415	102 Kg
Total weight	610	140 Kg
Total weight	815	192 Kg
Number and capacity of tanks	415	1 tank, 15 liters
Number and capacity of tanks	610	2 tanks, 10 liters
Number and capacity of tanks	815	2 tanks, 15 liters
Difference between minimum and maximum level	415,815	2.5 l
Difference between minimum and maximum level	610	1 l
Baskets dimensions	415	1 x (242x320x122mm)
Baskets dimensions	610	1 x (157x320x122 mm) + 1 x (157x320x122mm)
Baskets dimensions	815	1 x (242x320x122 mm) + 1 x (242x320x122 mm)
Tank size	415	1 x (270 x 378 mm)
Tank size	610	2 x (185 x 378 mm)
Tank size	815	2 x (270 x 378 mm)
Maximum quantity of food per tank	415,815	2.5 Kg
Maximum quantity of food per tank	610	1.5 Kg
Rated power	415	13 kW
Rated power	610	19 kW
Rated power	815	26 kW
Gas inlet		3/4" GC ISO R7
Air requirement for combustion	415	26 m³/h
Air requirement for combustion	610	38 m³/h
Air requirement for combustion	815	52 m³/h
Construction type Italy	415	A1
Construction type Italy	610,815	B11
Construction type Germany	415	A1
Construction type Germany	610,815	B11
Construction type valid for other countries		A1
Oil temperature range	415,815,610	110°-190° C (230°-374° F)

415=9FRI/G415, 610=9FRI/G610, 815=9FRI/G815